

We do
catering
with
style!



Ph 03 544 1555
www.petitefleur.co.nz



PetiteFleur
AT SEIFRIED ESTATE

CATERING ~ FUNCTION CENTRE ~ RESTAURANT

FUNCTION CENTRE ~ CATERING ~ RESTAURANT

Cnr State HWY 60 and Redwood Road, Appleby, Richmond, Nelson, New Zealand
Ph: (03) 544 1555 – Email: info@petitefleur.co.nz - www.petitefleurcatering.co.nz

Function Catering Services



Petite Fleur offers you a catering service that is one of the best in the region. Our customers are attracted by our distinctive style, quality presentation and our desire to go the extra mile to make your function one to remember.

Having one of the largest commercial kitchens in the Tasman region we can cater for up to 2000 for any type of function including corporate conferences, meetings, weddings, gala dinners, reunions, Christmas functions, product launches and office parties.

Menu options are available for any budget or style, and our international chefs welcome the opportunity to customise and create menus to suit any occasion. We source quality, fresh and local produce whenever possible and use the best quality ingredients available.

We have catered at several great locations all around the Tasman, including Nelson School of Music, The Boathouse, The Richmond Races, Woollaston Estate Winery, Private Vineyard Wine Cellar, Founders Park, The Headingly Centre, Private Marquees, Japanese Film Crew on location and Exclusive Residential Villas.

We invite you to come and meet the team and discover our unique and innovative approach to your next function.

Justine Robertson & Horst Wellmeyer
Owner Operators

Services & Equipment

Menu Packages:

Our menu packages are totally flexible to your needs and are just a sample of what we have available. We can provide from just the basics of food delivered to your door or a full service package where we do almost everything for you.

Please view our menus as "suggestions only" as we are more than happy to cater to suit any palate or budget, and customise our menus to suit your requirements.

Delivery:

Minimum order of \$500 for free delivery within a 20km radius of Petite Fleur.

Abbreviations

GF = Gluten Free, V = Vegetarian, DF = Dairy Free

Vegetables

Please note vegetables are subject to seasonal change.

Special Dietary requirements:

We are more than happy to cater to any dietary requirements including: vegetarians and gluten, wheat, dairy, egg intolerant guests. Please advise us of your requirements at least one week prior to your function so that we have time to source quality ingredients required.

Essential Extras:

We can make it easy for you by organising the essential extras for your function.

These include: linen, napkins, tablecloths, glassware, tables and chairs. Please enquire for a quote if you would like us to organise any of the above items.

Additional equipment and services:

We can assist with marquees, bar staff, venue set up, Entertainment, transport and accommodation and anything else you may require at your function.

Canapé/Platter Packages

Our canapé options can be mixed and matched with any of our menus or delivered just on their own.

Orders over \$ 1000.00 include chef and food wait staff.

Canapés

\$3.50 per canapé

- ~ Citrus flavoured Nelson scallop on spicy pumpkin
- ~ Pink roasted venison medallion with Neudorf mushrooms
- ~ Homemade cheese with citrus salt & berry sauce
- ~ Pan fried veal with tarragon sauce
- ~ Gratinated Neudorf cheese on a caramelized walnut & brioche
- ~ Local goat cheese with fresh herbs on kumara chip
- ~ Spicy mussel salad presented in the shell
- ~ Lamb with local blackcurrants & olive salsa
- ~ Hot smoked salmon with honey mustard dressing
- ~ Blue or feta cheese with preserved pear & blackcurrant
- ~ Roast beef marinated in Seifried's Rose, onion marmalade



Substantial Canapés

(Can be a meal substitute depending on number required)
Minimum requirement 25 items per choice.

Package includes chef, food wait staff, crockery and cutlery.

Cold to start

- ~ Smoked salmon on spicy cucumber salad \$9.50
- ~ Seafood salad presented on scallop shell \$9.50
- ~ Feta cheese with cherry tomato and rocket leaves \$8.50
- ~ Light curried chicken salad with mango chutney and rice \$8.50

Hot

- ~ Braised pork belly with beer and mustard marmalade on potato mash \$9.50
- ~ Asian chicken on basmati rice \$9.50
- ~ Baked fish of the day on vegetable julienne \$9.50
- ~ Slow cooked lamb with a blackcurrant centre on kumara gratin \$9.50
- ~ Curried lentils with seasonal vegetables \$8.50

Sweet to finish

- ~ Fresh pineapple & strawberries dipped in chocolate \$4.50
- ~ Apple Crumble with vanilla sauce \$8.50
- ~ Chocolate mousse with berry compote \$8.50

Minimum total order \$1000.00, unless by prior arrangement

Platters

Each platter serves 8 – 10 persons

Our platter options can be mixed and matched with any of our menus or delivered just on their own.

Served Cold

- ~ **Bread Platter** \$53.90
Freshly baked trio of Ciabatta, Turkish & Pizza bread with a trio of homemade dips
- ~ **Antipasto Platter** \$75.90
Pesto, humus, sun-dried tomato, black & green olives, feta cheese, cured meat, artichokes, pickles, & freshly baked bread
- ~ **Seafood Platter** \$86.90
Seasonal oysters, smoked salmon, marinated & grilled calamari, New Zealand mussels & pan-fried prawns served with a light dip
- ~ **Cheese Platter** \$86.90
Trio of blue cheese, cheddar & brie cheese with dried fruit, a selection of crackers & grapes
- ~ **Sandwich Platter** \$75.90
Selection of sandwiches: club * roll ups * mini croissant

Served Warm

- ~ **Asian Platter** \$75.90
A selection of dim sums, wontons, spring rolls & money bags with sweet chilli sauce
- ~ **Kebab Platter** \$75.90
Asian marinated chicken kebabs, beef & olive kebabs and balsamic & olive oil marinated vegetable kebabs

Drop Off/Pick Up Packages

The menu options available below are suited to the smaller more simple function where we supply the food and you do the rest.

These packages include food, delivery and pick up only. There is an additional cost of \$3.50 per person for us to supply cutlery and crockery.

Modest Buffet \$ 13.50 per person

- ~ Selection of sandwiches
- ~ Sausage rolls & pies with tomato sauce & chilli dip
- ~ Tray of cake slices

Pork Sandwich Buffet (Minimum 10 persons) \$ 17.50 per person

- ~ Make your own sandwich
- ❖ Roasted pork leg
- ❖ Glazed ham
- ❖ Mustard, apple sauce & chilli sauce
- ❖ Generous bread basket
- ❖ Green salad leaves, tomatoes, sliced roasted onions
- ❖ Mayonnaise, tomato sauce & salad dressing
- ~ Tray of cake slices

“Finger Food” Platters (Minimum 10 persons) \$23.50 per person

- ~ Bread platter
with a selection of dips
- ~ Antipasto platter
Olives, sun-dried tomato, feta cheese salami, grilled & marinated vegetables
- ~ Meat platter
Roasted beef, honey glazed ham & chicken drumsticks with a selection of mustards and chutneys
- ~ Dessert Platter
Selection of finger cakes

D.I.Y. BBQ Buffet (Minimum 15 persons)

\$27.50 per person

- ~ Bread selection & dips
- ~ Salads
 - German potato salad with bacon
 - Kumara salad with mushrooms
 - Salad greens with balsamic dressing
- ~ BBQ (all meat delivered chilled & uncooked)
 - Asian marinated chicken
 - Barbeque sausages
 - Mini beefsteaks with a selection of sauces
 - Baked baby potato with creamy sauce
 - Grilled vegetables
- ~ Dessert
 - Brownie fingers
 - Chocolate slices
 - Fresh grapes

D.I.Y. Buffet (Minimum 30 persons)

\$35 per person

- ~ Cold Presentation
 - Bread selection & dips
 - Kumara & mushroom salad
 - German potato salad
 - Fresh garden lettuce with balsamic dressing
- ~ Hot Presentation
 - Roasted beef flavoured with rosemary
 - Asian marinated chicken pieces barbequed and served on basmati rice
 - Roasted pork leg presented with a selection of mustard and gravy
 - Seasonal vegetables and honey roasted baby potatoes
- ~ Dessert
 - Seifrieds wine cheesecake
 - Chocolate brownie
 - Warm apple crumble with vanilla sauce

Take Away Salads

Salad quantity required per person: approx. 150gm – 200 gm.
Minimum order: 1 kg of 1 variety of salad.

German Potato Salad

with bacon and onion

\$25.00 per kg (110g \$2.50)

Asparagus, Tomato and Feta Salad

tossed in olive oil with fresh herbs

\$35.00 per kg (100g \$3.50)

Chunky Vegetable Salad

with lavender, bell pepper, cauliflower, cucumber, tomato, cabbage and onion

\$25.00 per kg (100g \$2.50)

Asian Rice Noodle Salad

with fresh vegetable julienne, coriander and peanuts

\$30.00 per kg (100g \$3.00)

Caramelized Pumpkin Salad

with sunflower seed, basil and crunchy vegetables

\$25.00 per kg (100g \$2.50)

Antipasto Salad

with grilled and marinated vegetables, artichokes, olives and sun-dried tomato

\$30.00 per kg (100g \$3.00)

Kumara and Mushroom Salad

with pesto and herb dressing

\$30.00 per kg (100g \$3.00)

Buffet Packages & Menus

We have a variety of Buffet menus available to suit every budget. Please view the options below as samples only. If you would like to create a menu of your own please feel free to discuss your ideas with us.

Served Buffet Package Includes: Chef, food, buffet equipment, crockery, cutlery and food waiters.

Served Buffet Menu Selection

Served Buffet Menu 1 (minimum 30 persons)

\$45.00 per person

Cold Presentation

- ~ Bread selection and dips
- ~ Chunky vegetable salad with fresh herbs v GF DF
- ~ German potato salad v GF
- ~ Fresh garden lettuce with balsamic dressing v GF

Hot Presentation

- ~ Roast beef flavoured with rosemary GF DF
- ~ Asian marinated chicken pieces bar-b-que and served on basmati rice GF DF
- ~ Fish of the day on a vegetable julienne with herb & butter sauce
- ~ Seasonal vegetables v GF DF
- ~ Honey roasted baby potato v GF DF

Dessert

- ~ Seifried wine cheesecake
- ~ German apple tart
- ~ Chocolate mousse with berry compote GF

Optional

- ~ A selection of tea & freshly brewed coffee

\$4.50 per person

Served Buffet Menu 2 (minimum 30 persons)

\$57.00 per person

Cold Presentation

- ~ Bread display with a selection of homemade dips
- ~ Rice noodle salad with fresh vegetables & peanuts V GF DF
- ~ Fresh salad leaves with a herb vinaigrette V GF DF
- ~ Mushroom & kumara salad with basil dressing, accompanied by sundried tomato, olive & red pepper V GF DF

Hot Presentation

- ~ Fresh fish in a herb crust on root vegetable stir fry with a white sauce
- ~ Roast lamb leg with mint sauce GF DF
- ~ Honey & mustard roast ham with apple sauce GF DF
- ~ Asian marinated chicken served on basmati rice GF DF
- ~ Selection of seasonal vegetables V GF DF
- ~ Baby potato with balsamic reduction V GF DF

Dessert

- ~ Citrus lemon tart with liqueur infused cream
- ~ Red wine chocolate mousse with berry compote, presented in a glass GF
- ~ Traditional pavlova with a selection of fresh fruit & passion fruit GF
- ~ Riesling wine cheesecake with boysenberry glaze

Optional

- ~ A selection of tea & freshly brewed coffee

\$4.50 per person

Served Buffet Menu 3 (minimum of 30 persons)

\$62.00 per person

Canapés (1-2 canapés per person, served before the buffet)

- ~ Smoked salmon with dill cream on a beetroot rosti GF
- ~ Herb cheese with sundried tomato & potato wafer VGF
- ~ Fresh pineapple & strawberries dipped in chocolate VGF DF

Buffet

Cold Presentation

- ~ Bread display with a selection of homemade dips
- ~ Rice noodle salad with fresh vegetables & peanuts VGF DF
- ~ Fresh salad leaves with a herb vinaigrette VGF DF
- ~ Mushroom & kumara salad with basil dressing, accompanied by sundried tomato, olive & red pepper VGF DF

Hot Presentation

- ~ Fresh fish in a herb crust on root vegetable stir fry with a white sauce
- ~ Roast lamb leg with mint sauce GF DF
- ~ Honey & mustard roast ham with apple sauce GF DF
- ~ Asian marinated chicken served on basmati rice GF DF
- ~ Selection of seasonal vegetables VGF DF
- ~ Baby potato with balsamic reduction VGF DF

Dessert

- ~ Citrus lemon tart with liqueur infused cream
- ~ Red wine chocolate mousse with berry compote presented in a glass GF
- ~ Traditional pavlova with a selection of fresh fruit & passion fruit GF
- ~ Riesling wine cheesecake with boysenberry glaze

Optional

- ~ A selection of tea & freshly brewed coffee

\$4.50 per person

Served Buffet Menu 4 (minimum 30 persons)

\$75.00 per person

Canapés (1-2 canapés per person, served before the buffet)

- ~ Prawn tail on saffron, lemongrass, coconut cream, ginger & coriander dip GF DF
- ~ Sundried tomato & pesto mousse presented on petite toasted slice v
- ~ Pink roasted beef on onion marmalade DF

Buffet

Cold Presentation

- ~ Trio of bread with garlic & herb butter & a selection of condiments
- ~ Horst's smoked salmon served cold, marinated with brown sugar, soya & spices, presented as a whole fillet GF DF
- ~ Fresh salad leaves with a French dressing v GF DF
- ~ Caramelized pumpkin salad with sunflower seeds, basil & crunchy vegetables v GF DF
- ~ Asian noodle salad with fresh coriander v GF DF

Hot Presentation

- ~ Pink roasted beef fillet with manuka honey & thyme GF DF
- ~ Baked chicken pieces with bacon, orange & herb sauce GF
- ~ Fresh fish baked in a herb crust served with a Sweet Agnes Riesling sauce
- ~ Lamb rack with olive & blackcurrant sauce GF DF
- ~ Pork Loin stuffed with plums on a honey/mustard gravy GF DF
- ~ Seasonal vegetables glazed with an onion butter v GF
- ~ Baked potato gratin v GF

Petite Fours (Presented in the middle of the table to share 4 – 5 pieces per person)

- ~ Red wine chocolate mousse in filo
- ~ Petite citrus lemon tartlets
- ~ Strawberries & pineapple dipped in dark & white chocolate GF DF
- ~ Mini blackcurrant tiramisu
- ~ Yoghurt & passion fruit cream GF
- ~ Bite sized almond & boysenberry cake

Cheese display

- ~ Trio of cheeses: brie, cheddar & blue with a selection of crackers & grapes v GF

Optional

- ~ A selection of tea & freshly brewed coffee

\$4.50 per person

Served BBQ Buffet Options

BBQ Buffet Menu 1 (minimum 25 persons)

\$41.50 per person

Bread

- ~ Freshly baked breads
- ~ Mini dinner rolls

Salads

- ~ Mediterranean marinated vegetable salad
- ~ Caesar salad,
- ~ Roasted potato salad
- ~ Fresh salad greens

Mains

- ~ Lamb leg, rosemary flavoured & served with mint jelly
- ~ Satay marinade chicken
- ~ BBQ pork sausages with tomato salsa
- ~ Vegetables such as mushroom, bell pepper & zucchini

Delights

- ~ Chocolate brownie, lemon citrus tart & fresh grapes

Optional

A selection of tea & freshly brewed coffee

\$4.50 per person

BBO Buffet Menu 2 (minimum 25 person)

\$48.50 per person

Breads

- ~ Ciabatta bread with a selection of dips

Antipasto platter

- ~ Pesto dip, sun-dried tomato, cured meat, feta cheese & olives

Salads

- ~ Caesar Salad
- ~ Roast potato salad
- ~ Fresh salad greens

BBO chicken

- ~ Marinated with a chilli dip complement

BBO beef

- ~ Beef medallion with Béarnaise sauce

Vegetable selection

- ~ mushroom, bell-pepper & zucchini

Delights

- ~ Chocolate brownie, lemon citrus tart & fresh grapes

Optional

A selection of tea & freshly brewed coffee

\$4.50 per person

BBO Buffet Menu 3

\$62.50 per person

Freshly baked breads

- ~ Selection of breads with a variety of dips

Antipasto platter

- ~ Black & green olives, artichokes, sun-dried tomato

Summer salad collection

- ~ Roasted Mediterranean salad with artichokes, zucchini, eggplant, broccoli, mushrooms & cos lettuce served with an orange & lime dressing
- ~ Garden Lettuce with balsamic dressing
- ~ Mushroom & kumara salad with basil dressing

BBO seafood

- ~ Fresh fish of the day with oregano flavoured rock salt
- ~ Mussels with lime & coriander
- ~ Prawns & garlic butter
- ~ Scallops with lemon salt

BBO beef

- ~ Mini steaks with bacon

Lamb

- ~ Lamb rack cutlets with rosemary oil

BBO chicken

- ~ Soya & honey marinated chicken

Vegetable selection

- ~ mushroom, bell-pepper & zucchini

Delights

- ~ Chocolate brownie, lemon citrus tart, chocolate cake & a fresh fruit selection

Cheese Platter

- ~ Selection of NZ cheeses served with crackers & fresh grapes

Optional

A selection of tea & freshly brewed coffee

\$4.50 per person

Served Set Menu Packages

Our set menu packages are very flexible and vary according to the local seasonal produce available. We are happy to develop menus to suit your specific requirements.

Set Menu Package Includes: Chef, food, crockery, cutlery and food waiters.

Served Set Menu Classic Selection

Classic Menu 1

\$48.00 per person

Entrée (pre plated in centre of table to share)

~ Antipasto platter

Grilled & marinated vegetables, artichokes, sun dried tomato, olives & stuffed vine leaves with a selection of bread & dip

Main

~ Chicken breast pocket with brie cheese & sun dried tomato presented on potato & root vegetable mash

or

~ Golden Bay fish of the day with a herb crust presented on creamy potato with crispy vegetables

Dessert Duo

~ Dark chocolate red wine mousse & a Seifried wine berry glazed cheesecake

Optional

~ A selection of tea & freshly brewed coffee

\$4.50 per person

Classic Menu 2

- Canapé (Optional)** (1-2 per person) \$5.00 per person
- ~ Sun dried tomato & pesto mousse presented on kumara chip
 - ~ Roasted beef on mini crostini with onion marmalade

- Set Menu** \$53.00 per person

Entrée

- ~ Hot smoked salmon on spicy cucumber salad with balsamic reduction
- or
- ~ Baked homemade cheese on fresh green leaf mixed salad, accompanied with caramelized walnut & pear dressing

Main

- ~ Prime beef fillet
with blackcurrant & olive sauce on pear & potato gratin with seasonal vegetables
- or
- ~ Pan fried fish fillet
served on roasted kumara with fresh coriander sauce & crispy vegetable julienne

Dessert Trio

- ~ White & Dark chocolate mousse, Local pear tart & Seifried wine cheesecake

Optional

- ~ A selection of tea & freshly brewed coffee \$4.50 per person

Served Set Menu Premier Selection

Premier Menu 1

- Canapés (Optional)** 1-2 per person \$5.00 per person
~ Prawn tail on saffron, lemongrass, coconut cream, ginger & coriander dip
~ Hot smoked salmon with cucumber salad

- Set Menu** \$63.00 per person

- ~ Fresh baked bread roll & butter on the table

Entrée

- ~ Marinated beetroot carpaccio, with caramelized walnut & goat cheese
or
~ Marinated smoked chicken breast served with cranberry & pear chutney

Main

- ~ Finest New Zealand premium beef fillet, roasted & served on kumara gratin with a light sherry sauce & crispy carrots & green beans
or
~ Baked corn fed chicken roulade with citrus & pistachio filling, presented on a potato & leek cake with a roasted red capsicum sauce

Dessert

- ~ Saffron infused pear with a chocolate milfeu & raspberry coulis
or
~ Swiss mountain chocolate cake with citrus pudding & white meringue topping served with boysenberry coulis

Optional

- ~ A selection of tea & freshly brewed coffee \$4.50 per person

Premier Menu 2

\$78.00 per person

- ~ Fresh baked bread roll & butter on the table

Entrée

- ~ Wild pink tahr loin on celeriac salad with crispy kumara & soya cranberry sauce
- or
- ~ Mediterranean Milfeu: Grilled vegetables marinated with balsamic vinegar & olive oil with sun dried tomato, olives & brie cheese

Main

- ~ Wild venison steak, gin infused, presented with marinated apple served on potato gratin & seasonal vegetables
- or
- ~ Freshly baked red & white fish of the day with a crispy herb coating, served with a light crayfish sauce

Dessert

- ~ Mouthwatering red wine chocolate mousse with boysenberry compote & cinnamon sauce
- or
- ~ Bailey Parfait on an apricot sponge with a crispy almond honey wafer

Optional

- ~ A selection of tea & freshly brewed coffee \$4.50 per person

Premier Menu 3

Canapés (Optional) (1-2 per person) \$5.00 per person

- ~ Lamb with local blackcurrant & salsa
- ~ Chicken cocktail skewer with Asian marinade

Set Menu \$88.00 per person

- ~ Fresh baked bread roll & butter on the table

Entrée

- ~ Light crayfish soup served with local fish, flavoured with honey & coriander cream
or
- ~ Thai marinated chicken, pan fried & served on Asian noodle salad with greens & coriander dressing

Main

- ~ Pan fried duck breast, presented on Neudorf mushroom risotto with grilled spring onion & cherry tomato
or
- ~ Rack of lamb flavoured with coffee, fennel & honey, served on ginger carrots & creamed polenta

Dessert

- ~ Classic Italian tiramisu masala, with mascarpone and coffee soaked sponge
Or
- ~ Duo of: Gin infused blackcurrant on ginger yoghurt & vanilla wafer and Chocolate cake with a liquid caramelized centre

Optional

- ~ A selection of tea & freshly brewed coffee \$4.50 per person

Premier Menu 4

Canapés (optional) (3 per person) \$10.50 per person

- ~ Citrus flavoured Nelson scallop on spicy pumpkin
- ~ Homemade cheese with fresh herbs on kumara chip
- ~ Pan fried veal with tarragon sauce

Set Menu \$97.50

- ~ Fresh baked bread roll & butter on the table

Entrée

- ~ Trio of Nelson salmon
Hot smoked with spicy cucumber salad, fennel cured with vanilla oil & salmon tartar with celery

or

- ~ Duo of duck
Lightly marinated & smoked duck breast, presented on an orange and cucumber salad with lemon ginger dressing & Confit of duck leg with crispy potato & quince sauce

Main

- ~ Deboned chicken leg, filled with herbs & pine nuts
presented on pan-fried, sun dried tomato infused polenta with plum-sauce & served with a selection of asparagus, cherry tomatoes & roasted pumpkin

or

- ~ Duo of beef & lamb:
Roasted lamb rack with coffee, fennel & honey, and Beef fillet with wild mushroom duxel on kumara herb cake

- ~ **Petite Fours** Presented on Platters – 2 per table (2-3 pieces per person)
Petite citrus lemon tarts
Mini blackcurrant tiramisu
Red wine chocolate mousse in filo pastry
Yoghurt and passion fruit cream
Bite size almond and boysenberry cake

Cheese (Served on the Petite Four platter)

- ~ A trio of brie, blue cheese & aged cheddar
with crackers, grapes & homemade fruit paste

Optional

- ~ A selection of tea & freshly brewed coffee \$4.50 per person

Additional Set Menu Options

Entrees

- ~ Mediterranean Milfeu
Grilled vegetables marinated with balsamic vinegar & olive oil with sun dried tomato, olives & brie cheese
- ~ Meat Trio
Marinated duck & chicken liver pate presented with port wine & balsamic salad, Home smoked beef with berry sauce & Pork terrine with chardonnay & herbs
- ~ Baked goat cheese
Served on fresh green leaf mixed salad, accompanied with walnut & pear dressing
- ~ Hot smoked salmon
presented on a creamy herb & cucumber salad with pumpkin seeds
- ~ Salmon Deluxe
Hot smoked, In Gin marinade, Spicy tartar – presented with saffron & balsamic reduction on fresh herbs
- ~ Spicy tuna tartar and coriander lime flavoured scallops
presented with selected garden greens and vanilla bean oil
- ~ Thai marinated chicken
served on Asian noodle salad with greens & coriander dressing
- ~ Wild Pink Tahr Loin on celeriac salad with crispy kumara & soya cranberry sauce
- ~ Lightly marinated & smoked chicken breast
served with cranberry & pear chutney
- ~ Taster Tray Selection
Soup of day with a twist, Marinated beef, Hot smoked salmon with honey mustard dressing, Cheese with preserved pear

Soup

- ~ Light crayfish soup served with local fish, flavoured with honey & coriander cream
- ~ Johanna sparkling wine soup with beetroot essence
- ~ Parsnip & caramelized apple soup
- ~ Star aniseed infused tomato consommé with herb crepe
- ~ Creamy cauliflower soup with dark chocolate

Sorbet / Intermezzo

- ~ Citrus sorbet in sparkling wine with mint
- ~ Grapefruit & blackcurrant granite with chocolate filo
- ~ Frozen curry yoghurt on light chilli jelly
- ~ Carrot & pistachio parfait, spiced with ginger

Mains

- ~ Roasted rack of lamb flavoured with coffee, fennel & honey served on ginger carrots & creamed polenta
- ~ Beef rib-eye served with roasted baby potato, seasonal vegetables & a light sherry sauce
- ~ Pan fried salmon / fish fillet served on roasted kumara with fresh coriander sauce & crispy vegetable julienne
- ~ Corn fed chicken flavoured with citrus & bay leaf presented on potato & root vegetable mash with marinated raisin sauce
- ~ Prime beef fillet steak with caramelized hazel nuts & local cheese presented on apple, onion & potato gratin & served with Seifried Pinot Noir sauce

Mains continued

- ~ Duck tenderly cooked, presented in a parcel with spicy raisin marmalade on Nelson apple, onion & potato gratin, accompanied with stir fry regional vegetables
- ~ Braised hare leg marinated in local red wine presented in a crispy crepinette with onion marmalade, served with chocolate sauce on creamy potato mash & seasonal vegetables
- ~ Deboned chicken leg, filled with herbs & pine nuts, presented on pan fried sundried tomato infused polenta with plum sauce & served with a selection of asparagus, cherry tomato & roasted pumpkin

Desserts

- ~ Creamy blue cheese mousse with port wine reduction served with fruit bread & sorrel
- ~ A Red wine chocolate mousse with berry compote and cinnamon sauce
- ~ Seifried Riesling wine cheese cake with berry glaze and crispy wafer
- ~ Dessert Trio: Local pear tart, Red wine chocolate mousse, Boysenberry pudding
- ~ Classic Italian tiramisu masala, mascarpone flavoured with coffee soaked sponge
- ~ Citrus lemon tart, topped with meringue
- ~ Layered white and dark chocolate mousse, topped with dark chocolate ganache
- ~ Swiss mountain cake - chocolate cake with citrus pudding topped with white meringue, served with boysenberry coulis
- ~ Warm apple pie with locally grown apples on a rum and raisin sauce
- ~ Saffron infused pear with a chocolate milfeu & raspberry coulis
- ~ Duo of: Gin flavoured blackcurrant on ginger yoghurt & vanilla wafer and Chocolate cake with a liquid caramelized centre
- ~ Winter mud cake served warm & topped with chocolate ganache

Petite Fours (4-5 per person)

- ~ Red wine chocolate mousse in filo
- ~ Strawberries & pineapple dipped in black & white chocolate
- ~ Petite citrus lemon tarts
- ~ Yoghurt & passion fruit cream
- ~ Bite sized almond & boysenberry cake
- ~ Mini blackcurrant tiramisu

Cheese (1 platter per table minimum 4 persons)

- ~ Trio of cheeses: goat, blue, & cheddar with grapes & a selection of crackers

Tea/Coffee

- ~ A selection of tea & freshly brewed coffee

Terms and Conditions

1. Final numbers to be advised 2 weeks prior to the function. Confirmed numbers will be the minimum charged.
2. Two weeks prior to the function, full payment of cost, as invoiced by Petite Fleur is due, unless a private arrangement has been confirmed.
3. For our Drop Off Menu Packages there is a minimum order of \$500 to qualify for free delivery within a 20km radius of Petite Fleur.
4. In the event of a cancellation with more than 28 days of the function, the client may be reimbursed 50% of the deposit. Cancellation made within 28 days of the event, without the function being rescheduled, will result in the deposit not being refunded. If notice is received within 1 week prior to the function date, Petite Fleur at Seifried Estate reserves the right to charge an additional fee for the cancellation of products and services. The client will pay for the cost of any food that has been ordered.
5. The organisers are financially responsible for any loss or damage to the property and equipment by the guests during your function. The organiser agrees to indemnify the management for any loss or damage to the property, equipment or consequential loss as a result of the guest's use. We reserve the right to charge an additional fee of 15% for all services/goods damaged provided by Petite Fleur and/or affiliated vendors.
6. The client's agree to provide Petite Fleur access to property 48 hours prior to the function unless previously arranged.
7. Every endeavour will be made to maintain prices as estimated but we reserve the right to apply increases that occur beyond our control.
8. Children attending functions must be supervised at all times.
9. Petite Fleur reserves the right to charge for an alcohol off site licence 4 weeks prior to the function, to be paid by the client, if required.
10. Due to health and safety regulations no food may be brought onto the premises (unless by prior arrangement) and any leftover food from the function will be disposed of unless prior arrangement has been made before the event. Petite Fleur will not accept any liability if the food is taken off the premises.
11. On completion of the function, unless prior alternative arrangements have been made, Petite Fleur may invoice the customer for any additional charges that occurred during the actual function, including damage charges agreed upon previously, or late requests resulting in additional hires. Any subsequent may be charged to the credit card on file. Due to bank charges, if using a credit card, the client will be charged an additional 1.5%.